



Slow Cooked Sweet Mustard Brats

A super, Super Bowl appetizer!

Ingredients:

- **2 cups mustard**
- **1/2 cup molasses**
- **1/2 cup cider vinegar**
- **1/4 cup honey**
- **2 tablespoons oil**
- **1/2 teaspoon powdered oregano**
- **1/2 teaspoon powdered thyme**
- **1/2 teaspoon ground black pepper**
- **1/2 teaspoon cayenne**
- **1/2 teaspoon Worstershire sauce**
- **2 lbs Pork & Greens brats**

Preparation:

Cut brat links into 1/2 inch slices, then brown in skillet till well cooked. Place on paper towel. Mustard sauce prep - combine dry ingredients in a saucepan. Add enough vinegar to make a mixable paste. Mix well. Place over high heat and add remaining ingredients. Bring to a boil, stirring constantly. Reduce heat and simmer for 10 minutes, stirring occasionally. Put brat slices and mustard sauce in crock pot, cook on low setting, stirring occasionally. Cook for minimum of 1 hour in crock pot, longer is better.